

COLLAGE

All Day Dining

A LA CARTE | LUNCH | DINNER

SOUP

- Miso Soup** 90
Tofu, Wakame, Dashi Stock
- Puff Pastry Wild Mushroom Soup**   120
Cream Mushroom, Puff Pastry, Truffle oil infused
- Soto Ayam "Indonesian Chicken Soup"** 140
Shredded Chicken, Half Boiled Egg, Tomato, Spring Onion, Chicken Broth
- Oxtail Soup** 190
Carrot, Potato, Lime, Sambal, Beef Broth



VEGETARIAN DISHES

- Hokkien Style Fried Noodle**  145
Stir Fried Noodle, White Cabbage, Broccoli, Black Bean Sauce
- Vegetable Stir Fry**  145
Broccoli, Cauliflower, Carrot, Onion, Black Mushrooms, Tofu, Garlic Soy Sauce


SMALL PLATE

- Fennel Citrus Salad**   90
Fennel, Orange, Walnut Dressing, Parmesan
- Asinan Jakarta**  90
Jicama, Kedondong, White Cabbage, Peanuts, Cucumber, Spicy Dressing
- Dim Sum Platter** 110
Siau Mai, Har Gau, BBQ Chicken Pao, Hoisin Sauce
- Soft Shell Crab** 120
Buttered Egg, Dry Chili
- Tuna Tartar** 120
Edamame, Garlic Aioli, Yuzu Dressing, Potato Crisp
- Pomodoro e Mozzarella**  140
Plain Tomato, Buffalo Mozzarella, Rocket, Basil Pesto
- Seared Norwegian Salmon** 140
Jalapeno Ginger Dressing, Chilli Relish, Rice Crispy
- Black Pepper Beef Slider**   140
Sesame Slider, Tomato, Lettuce, Black Pepper Sauce
- Wagyu Beef Tataki** 160
Onion Soya Dressing, Daikon, Spring Onion
- Stir Fried Prawn** 160
U25 Prawn, Salted Egg, Curry Leaf
- Mix Satays** 160
Beef, Chicken, Lamb, Rice cake, Peanut Sauce

- Dhal Tadka**  145
Indian Yellow Lentil, Curry Leaf
- Aloo Ghobi**  145
Potato, Cauliflower, Coriander, Curry Leaf, Turmeric
- Spinach Risotto**  190
Arborio Rice, Grilled Vegetable, Parmesan, Feta

 vegetarian

 spicy

 low calories

 signature dish

 gluten free

Please advise our service talent if you have any allergies and dietary requirements
All price are in Indonesian Thousand Rupiah, subject to 21% government tax and service charge